Please add the following new claims:

--6. (New) The frozen pie dough of claim 1 wherein the gas yield per gram of the pie dough while baking said pie dough is from 0.2 ml/g to 1.0 ml/g.

7. (New) The frozen pie dough of claim 1, wherein said pie dough has a pie dough density between 1.01 g/cm^3 and 1.075 g/cm^3.

8. (New) The frozen pie dough of claim 1, wherein said voids are generated by a quick action type chemical leavening agent.

9. (New) The frozen pie dough of claim 1, wherein said chemical leavening agent is a delayed action type chemical leavening agent.

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10. (New) The process of claim 4, wherein said chemical leavening agent comprises a combination of a quick action type chemical leavening agent and a delayed action type chemical leavening agent.

11. (New) The process of claim 10, wherein the ratio of said quick action type chemical leavening agent and said delayed action type chemical leavening agent ranges from 10 : 90 to 50 : 50.

12. (New) A process for producing a pie, which comprises baking a pie comprising a pie dough, where said pie dough is in a frozen state, directly at a high temperature and in a short period of time, wherein said pie dough has dough layers containing a cereal flour, water and a fat as the main components, and fat layers laminated with said dough layers alternatively, wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough.

13. (New) The process according to claim 12, wherein said chemical leavening agent forms voids between said layers.

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14. (New) A process for producing a pie, which comprises:

preparing a dough containing a cereal flour, water and a fat as the main components, spreading a chemical leavening agent on the surface of said dough and then providing a roll-in fat thereon or providing a roll-in fat on the surface of said dough and then spreading a chemical leavening agent thereon, and piling up said dough to give layers; same as claim 11

freezing the resulting dough to give a frozen pie dough; and

baking a pie comprising said frozen pie dough at a high temperature and in a short period of time.

15. (New) The process according to claim 14, wherein some of said chemical leavening agent remains unreacted prior to said baking.--

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